

Cantos de Valpiedra

DOCa Rioja



TECHNICAL DETAILS

Variety: 97% Tempranillo & 3% Garnacha

Category: Crianza

Alcohol degree: 13.5% Vol.

Total acidity: 5.8 g/l tartaric acid

Harvest date: 3rd week of September

Bottling date: November

Vinification: Fermentation in stainless steel temperature-controlled vats. 12 days maceration.



VINEYARD

Finca Valpiedra



AGEING

12 months in French and American barrel

The real magic is hidden behind the stones



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VINTAGE REPORT

The wines are full of colour and structure, but with the finesse and elegance that characterizes this Estate. The grapes were harvested a few days earlier in order to harvest fresh grapes with low alcohol content, which was later compensated with grapes from the end of the harvest. As a result, the wines from this Estate are balanced, fresh, elegant, tense and structured, with intense colour but very fine.

TASTING NOTES



Colour: Intense purple. Violet glints on the rim with abundant, dense, coloured legs.



Nose: High aromatic intensity with notes of black fruits and ripe sloes, very marked mineral profile that together with the notes coming from the barrel such as vanilla, spices and tobacco give this wine great character. The tempranillo variety is very marked and well integrated with the barrel.



Palate: The attack is fatty and intense, with a sweet finish, showing great finesse. Balanced acidity and alcohol, with a predominance of the typical freshness of "Valpiedras". Long, mineral finish, with hints of fine wood and great freshness.



Food Pairing: Pots of vegetables and pulses, chicken soups. As for meats, it goes best with white meats, turkey, suckling lamb and pork. It is the perfect accompaniment to rice with rabbit and braised pork.